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TITLE : PRODUCTION OF OXIDIZED STARCH SUITABLE FOR FOOD

ABSTRACT : PURPOSE: To obtain an oxidized starch having an improved flavor and suited for food in all respects by adding a specified alkalified lower alcohol to an oxidized starch, filtering said alcohol from the mixture and adjusting the pH of the product to a slightly acidic or neutral pH value.

CONSTITUTION: An alkalified 2C or higher lower alcohol is added to an oxidized starch produced by reacting starch with an oxidizing agent. After the mixture is kept at a temperature \leq the b.p. of said alcohol, said alcohol is filtered from the mixture and water is added to the product. The pH of the product is adjusted to a slightly acidic or neutral pH value and the product is filtered and washed with water to obtain the purpose oxidized starch. Although the temperature of the alkalified lower alcohol used may be in the range of room temperature to the b.p. of the alcohol, it is preferably 40-60°C. Although the length of time for which the mixture is held at said temperature is 2hr or longer, a length of 3-5hr is the most efficient.

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